

# **Welcome to Reflections Restaurant**

**2017 Kangaroo Island Food, Wine & Tourism Awards winner**



## **ENTRÉE**

### **CIABATTA BREAD VT**

Grilled ciabatta bread with dukkah & Kangaroo Island Olive Oil

\$4.00 (1 serve)

### **SALMON TARTARE**

Marinated Atlantic salmon with fresh dill, capers and lemon, finished with Island Pure Labne and baguette crisps

\$17

### **HALOUMI SAGANAKI GF / VT**

Island Pure Haloumi with Kangaroo Island Honey, fresh marjoram and sesame seeds.

\$17

### **KANGAROO ISLAND OYSTERS GF**

Fresh American River Pacific Oysters served

Natural

(6) \$14 (12) \$27

Kilpatrick (bacon & Worcestershire sauce)

(6) \$15 (12) \$29

### **SEARED SCALLOPS**

Caramelised Tasmanian Scallops with sweet corn purée, grilled black pudding and crisp prosciutto shards.

\$18

### **LAMB**

Grilled lamb backstrap served pink with truffled artichokes, chorizo jam and crisp apple salad.

\$18

### **KEFALOTIRI & PORCINI MUSHROOM ARANCINI VT**

Crispy fried risotto balls with Island Pure Kefalotiri cheese and porcini mushroom served with garlic aioli & fresh lemon

\$16

# ***MAINS***

## **LAMB RAGU**

Fresh Pappardelle pasta with slow cooked South Rock lamb and roast tomato ragu, freshly shaved parmesan  
\$30

## **SAND CRAB ORECCHIETTE**

Orecchiette pasta with Port Lincoln sand crab, zucchini pearls, finished with a creamy cognac reduction  
\$26

## **EYE FILLET GF**

Pan roasted grain fed 'Riverview' eye fillet with smoked speck and French peas, chicken liver & port parfait  
finished with garlic croute  
\$36

## **KANGAROO ISLAND KING GEORGE WHITING**

Tempura battered Kangaroo Island King George Whiting with vegetable medley, soy glazed Bok Choy & finger lime  
mayonnaise  
\$34

## **FREE RANGE CHICKEN SALAD GF**

Yunnan chicken and rice noodle salad with fresh herbs, toasted peanuts, finished with a piquant soy dressing  
\$32

## **RISOTTO MILANESE VT**

Saffron & lemon infused risotto finished with fresh asparagus & Island Pure Thisby  
\$28

## ***SIDES* \$8**

Rocket and parmesan salad GF VT

Steamed seasonal greens GF VT

Rosemary roasted chat potatoes GF VT

Bowl of chips VT

# ***DESSERTS***

## **DARK CHOCOLATE FONDUE**

Dark chocolate & Cointreau fondue with fresh strawberries, marshmallow & brûlée banana.  
\$14

## **WARM GREEK LOUKAUMADES**

Warm greek doughnuts drizzled with American River honey finished with toasted almonds  
\$14

## **HONEY & WALNUT BRULEE GF**

KI Spirits honey & walnut liqueur brûlée with citrus biscotti  
\$14

## **KANGAROO ISLAND AFFOGATO GF**

With KI Spirits honey & walnut liqueur and vanilla icecream  
\$14

## **CHEESE SELECTION**

Selection of our finest Australian cheeses served with Kangaroo Island fig compote, fresh grapes, grissini & lavosh crackers  
\$18